

MAROTO

<p>COCKTAILS</p> <p>Gin & Green Apple 13€ Tanqueray gin, green apple juice, lime juice, sugar syrup, egg white and basil.</p> <p>White Negroni 15€ Tanqueray, La Quintinye Vermouth Blanc and Italicus Rosolio di Bergamotto.</p> <p>Vodka Strawberry & Cucumber 14€ Stolichnaya vodka, Italicus Rosolio di Bergamotto, citric solution, cucumber, rich syrup and Castelo sparkling water.</p> <p>Tequila, Grapefruit & Lavender 15€ El Espolón Blanco, Cointreau, grapefruit juice, rosemary syrup, lime juice and Água Castelo.</p> <p>Rum & Rocha Pear 13€ El Dorado 8Y, Rocha pear purée, lime juice and thyme.</p> <p>Pisco & Lavender 14€ Pisco, St Germain Elderflower Liqueur, lavender syrup, orange juice and egg white.</p> <p>Sparkling Sangria 45€ Sparkling wine, Cointreau, strawberry, cucumber, lime juice, orange juice and rich syrup.</p>	<p>COUVERT</p> <p>Sourdough bread, olive oil and weekly infused butter^{G,L}</p>	<p>4 € per person</p>
<p>FRESH JUICES</p> <p>Orange · Carrot · Lime · Ginger 7 €</p> <p>Watermelon · Lime · Mint 7 €</p> <p>Azores Pineapple · Apple · Mint 7 €</p> <p>Strawberries · Apple · Basil 7 €</p> <p>Green Apple · Cucumber · Celery · Lime · Mint 7 €</p>	<p>RAW BAR</p> <p>Oysters^M</p> <p>Wild coastal prawn^{(200 gr.) M}</p> <p>Azeitão DOP cheese^{G,L}</p> <p>Cured ham^(60 gr.)</p> <p>SHARING PLATES</p> <p>Green bean tempura with 'Guia' broth^{VG ♣ G}</p> <p>Grilled cabbage, pine nuts and panko with ras-el-hanout^{VG G FS}</p> <p>Roasted cauliflower, chicken jus and brown butter^{L S}</p> <p>Tomato, strawberry, grilled watermelon pickle and fish of the day^S</p> <p>Baby beetroot, orange, feta and soy labneh^{L V option O S}</p> <p>Grilled asparagus, miso and confit garlic^{O L V option}</p> <p>Peas, coriander broth, chorizo and egg^{O S}</p> <p>Amberjack, aguachile and charred chive oil</p> <p>Cockles, Portuguese stew broth and sourdough^{M G C}</p> <p>Grilled grouper, escabeche and tenderstem broccoli^S</p> <p>Melon, crispy pork belly and ricotta^{L G FS S}</p> <p>Corn, aged loin and brown-butter crumbs^{L C S}</p> <p>Rib-eye^(450 g) with brown-butter & truffle emulsion, hazelnut^{(for 2) O FS L}</p> <p>Razor-clam rice with lobster and brown butter^{(for 2) M L S}</p>	<p>4 € un.</p> <p>22€</p> <p>11€</p> <p>12€</p> <p>12€</p> <p>14€</p> <p>14€</p> <p>15€</p> <p>17€</p> <p>13€</p> <p>15€</p> <p>20€</p> <p>18€</p> <p>32€</p> <p>22€</p> <p>25€</p> <p>55 €</p> <p>52 €</p>
	<p>DESSERTS</p> <p>Melon, mint, yogurt and ginger^{L O}</p> <p>Sticky rice with grilled Azorean pineapple and lime^{L O}</p> <p>Lavender crème brûlée with wine-poached pear^{G L O}</p> <p>Chocolate mousse with pine nuts, olive oil and fleur de sel^{L O FS}</p>	<p>8€</p> <p>9€</p> <p>8€</p> <p>8€</p>

If you have any food or drink allergies or intolerances, please advise a member of our staff before your order.

V - Vegetarian | VG - Vegan | G - Gluten | N - Nuts | SF - Seafood | D - Dairy | E - Eggs | ♣ - Hot | C - Coriander | S - Seeds

All prices in Euros. VAT included.

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		<i>GLASS</i>	<i>BOTTLE</i>
WHITE			
João Portugal Ramos Alvarinho 2024	<i>Vinhos Verdes</i>		39 €
Caveira Semillon 2022	<i>Setúbal</i>	9 €	35 €
Vicentino, Sauvignon Blanc	<i>Alentejo</i>	10 €	43 €
Ameixâmbar 2022, Arinto dos Açores	<i>Açores</i>		79 €
Fita Preta O Ancestral 2024, Roupeiro, Rabo de Ovelha, Arinto	<i>Alentejo</i>		48 €
Quinta dos Carvalhais Colheita, Eruzado, Gouveio	<i>Dão</i>		33 €
Xisto limitado, Rabigato, Gouveio	<i>Douro</i>	12 €	52 €
Desviso, Encruzado	<i>Lisboa</i>		51 €
Respiro Altitude, 2022 Arinto, Fernão Pires	<i>Alentejo</i>		61 €
ROSES & ORANGES			
Frederica Rosé, 2022	<i>Setúbal</i>		57 €
Pom-Pom, 2023	<i>Alentejo</i>	9 €	39 €
A Laranja Mecânica NV	<i>Alentejo</i>		62 €
RED			
Vinha do Jeremias, 2021	<i>Bairrada</i>		72 €
Alfaiate Colheita, 2024	<i>Setúbal</i>	12 €	59 €
Vicentino Colheita, 2020	<i>Alentejo</i>		32 €
Morgado do Quintão 2023, Clarete, Negra Mole	<i>Algarve</i>		55 €
Isabella Proibida 2018	<i>Açores</i>		60 €
Casa de Sabicos DOC 2021, Aragonez, Trincadeira	<i>Alentejo</i>	9 €	38 €
Comboio Do Vesúvio Tinto 2021	<i>Douro</i>		48 €
Clandestino Cuvée 2021, Encruzado, Touriga Nacional	<i>Dão</i>	10 €	41 €
BUBBLE			
Luís Pato, Blanc de Blancs	<i>Bairrada</i>	8 €	32 €
Cortinha Velha, Alvarinho	<i>Vinhos Verdes</i>		59 €
Javali Pet Nat, Tinta Roriz, Tinta Barroca, Touriga Franca	<i>Douro</i>	9 €	38 €
Piper Heidsieck Vintage 2014, Pinot Noir, Chardonnay	<i>Champagne</i>		159 €
Cuvée 3A, Grand Cru - Extra Brut	<i>Champagne</i>		215 €
FORTIFIED			
Moscatel Roxo Bacalhôa Superior 10 yrs, 2007	<i>Setúbal</i>	6 €	61 €
Horácio Simões Castelão, 2015	<i>Setúbal</i>	8 €	65 €
Vinho do Porto Sandeman Tawny 20 yrs	<i>Douro</i>	11 €	105 €
Vinho do Porto Sandeman Tawny 30 yrs	<i>Douro</i>	19 €	190 €
Vinho do Porto Sandeman LBV	<i>Douro</i>	6 €	60 €